Vanilla Blue
CATERING & EVENTS

Christmas Menu

We Cater. You Shine.



1300 556 086
vanillablue.com.au

Two Ways to Christmas

Drop-off catering

Chef-made, beautifully presented drop-off catering in recyclable boxes. Christmas made easy - no set-up, no stress.

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Event catering

Cocktail parties, year-end functions and Christmas buffets. Our skilled event managers will handle all the details.

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Reliable. On time.
Guaranteed to impress.

However you're celebrating

Explore Christmas →

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Christmas Banquets

A festive feast, without the prep.

Maple-glazed ham, herb-roasted chicken, roast beef or turkey. Classic sides, seasonal extras, and desserts worth staying back for.

Groups of 12 - 1000
Delivered on time, every time

View Full Christmas Menu →

Build Your Own Banquet

Choose your mains, sides and festive sweets.
We'll bring your team's Christmas banquet together beautifully.

Mains

- Maple Glazed Ham.
- Roast Turkey Breast with Sage Stuffing.
- Roast Beef with Mustard and Dill.
- Herb Roasted Chicken Pieces.
- Fresh Prawns with Cocktail Sauce

Sides

- Hasselback Potatoes
- Stuffed Kabocha Pumpkin
- Potato Bake with Chives and Thyme
- Roast Vegetables with Rosemary

Festive Wreaths & Platters

- Christmas Brie Wreath
- Antipasto Wreath
- Festive Fruit Platter
- Grazing Cheese Platter
- Premium Charcuterie

Sweets

- Yuletide Sweet Collection
- Gilded Treasures Box
- Fruit Mince Pies
- Christmas Cookies

View Full Christmas Menu



Build Your Own Banquet →

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Festive Grazing

Let the celebrations begin

Bring a little festive magic to the table with our Christmas Brie, Smoked Salmon, and charcuterie wreaths. Beautifully presented, made for sharing and ready to enjoy.

Explore the Range →

Summer Finger Food

Light, fresh, chilled.

Built for a Sydney summer. Share chilled prawns, smoked salmon, dips and fresh crudités, alongside our chilled blinis, tartlets and summer canapes.

Explore Finger Food →

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Christmas Finger Food

Christmas, one bite at a time

Festive quiches, golden pies and a savoury pastry selection made for sharing. Bite-sized, generous, and gone quickly.

Explore Finger Food →

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Christmas Teas

A little bit of Christmas cheer

Fruit mince pies, festive mini pavlovas, Christmas cookies and handmade truffles. All chef-made, beautifully decorated and worth taking a break for.

View Range →

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Event Catering

More than a menu

Canapés, stations and staffed celebrations, designed for corporate functions and private events across Sydney.

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Canapés for corporate events and private celebrations.

Choose your duration, we'll handle the rest.

Duration	Serving	Cost from p/p
1 hour	5 pieces	$30
2 hours	6 + 1 substantial	$45
3 hours	8 + 2 substantial	$66
4 hours	10 + 2 substantial	$78

Request a Quote →



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GF - Gluten Free
DF - Dairy Free

NF - Nut Free
V - Vegetarian

VG - Vegan
HF - Halal Friendly

AF - Allium Free
SF - Sesame Free

CF - Capsicum Free

Chilled Canapés

Talk to our Team →

Sydney rock oysters
Served with fresh lemon wedge and mignotte dressing

Pea mousse spoon
Tasting spoon of minted baby pea and cucumber gel sphere with fennel and olive oil powder

Pistachio and prosciutto croûte
Pistachio and ricotta salata with shaved prosciutto and chives on rye crisp

Courgette and macadamia fritter
Summer dill and zucchini fritters with smoked macadamia and preserved lemon creme and dill oil

Watermelon cups
Filled with whipped an Fetta, caramelized vino cotto & spearmint

Petit corn fritters
With house-made guacamole and tomato

Peking duck pancake
Succulent roast duck, cucumber, shallot and Hoisin sauce

Mini Vietnamese rice paper rolls
A stunning selection of seasonal flavours

Mini smoked salmon blinis
With herb infused Neufchâtel crème, smoked salmon, caviar pearls & micro chervil

Petit tarts
Of Kutjera bush tomato creme, house dried tomatoes, chives, and Australian Samphire*

Kettle crisps
With crème fraiche, dill, and salmon caviar*

Globe of taramosalata
With crisp wild rice with shaved bottarga, linaria and red onion pickle*

Spinach risotto cracker
Topped with creamy burrata and semi-dried tomato tartare, and a sticky balsamic toffee

Celeriac blinis with saffron celeriac and burnt butter creme
Petit blinis topped with beurre noisette creme, saffron pickled celeriac and handmade verjus pearls

Fresh prawn cocktail and cucumber
Freshly peeled prawns with zesty Marie-Rose creme on a crunchy cucumber base



* Chef required onsite

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Warm Canapés

Start planning →

Cherry tomato and buffalo mozzarella tartine
With fresh herbs and cheese mornay [V, H, NF, SF, CF]

Summer veggie kofta
Served with pink turnip garlic toum and fresh tabouleh

House-made sausage roll
Filled with roast pumpkin, brown rice, and spinach

Pan-seared Japanese scallops
Served on a bed of warm fennel and sweet corn puree, topped with creme fraiche and caviar*

Crisply fried arancini, served with Sriracha mayonnaise
Italian tomato bruschetta arancini
Golden saffron and mozzarella arancini

Sirloin skewer
Chargrilled sirloin, rich horseradish mayo and a vibrant chimichurri dressing

Signature gluten-free pies
Filled with pumpkin and basil



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Substantial Canapés

Citrus cured smoked duck breast
Chilled truffle soba and finger lime bowl

Charred tsukune chicken and water chestnut skewer
Fermented chilli soy glaze & cured egg emulsion

Twice-cooked pressed lamb
Cumin and miso glaze, white polenta, Zhoug herb dressing

Blackened Cajun-spiced chicken fillet
With fresh slaw and creamy mayo on a soft brioche bun

Crispy tofu lotus bao
With black vinegar and chilli mayo, gingered carrot and water chestnut

Polenta fingers
Cheesy sautéed mushroom and baby spinach polenta fingers

Lotus bao with panko chicken
Pickled carrot, spring onions, spicy sriracha and toasted sesame rainbow slaw [DF, NF, H]

Lotus bao with panko tofu
Filled with pickled carrot, spring onions, spicy sriracha and toasted sesame rainbow slaw [DF, NF, H]

Shroom' slider
With porcini patty, tomato relish, Iceberg lettuce & vegan [V, VG, DF, NF, H]

Fish & chips
Crumbed whiting fillets with celeriac remoulade and saltbush crumble*

Start planning →



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Sweet Canapés

Summer raspberry and vanilla bean profiterole
Topped with ruby craquelin

Delicate handmade pavlovas
Filled with white chocolate creme and fresh seasonal berries

Lemon meringue tartlet
Filled with zesty house-made lemon curd and topped with lightly scorched, pillowy meringue

Petit Turkish delight pavlova
With chocolate crème and rosewater Turkish delight

Kitkat jaffa bar
With crunchy feulletine

Tiramisu crème slice
With cocoa crunch

Lemon drop gateaux
Featuring a rich lemon fi lling in between the layers of decadent sponge

Whisky truffles
24K gold dark chocolate and whisky truffles

Chocolate tartlet
Filled with confit orange and milk chocolate shavings

Strawberry and rhubarb tartlet
With white chocolate creme

Talk to our Team →



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Stations & Carts

A bit of theatre

Interactive carts and stations that give guests something to gather around — from champagne towers to ramen bars.

Choose Your Station

- Champagne Tower
- Gelato Cart
- Chilled Prawn & Oyster Station
- Sushi & Sashimi Station
- Crispy Pork Banh Mi Station
- Gourmet Hot Dog Station
- Chicken Chashu Miso Ramen Station
- Bubble Tea Cart
- Acai Cart
- Coffee Cart

Learn More →








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Wine, Beer & Cocktails

Raise a glass

Tell us your numbers and we'll take care of the rest. Drinks, glassware, ice, delivery and pick-up are all handled, so you're not chasing anything on the day. If the quantities look off, we'll let you know before it becomes a problem.

Request a Quote →

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Staffing & Equipment

Whatever your event needs, we'll have it ready

- Waitstaff and bar staff
- Glassware, crockery and cutlery
- Tables, linen and napkins

Request a Quote →

Christmas Catering? *Sorted*

Reliable. On time. Guaranteed to impress.

Our expert team will guide you from order to delivery.

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